

Finca Luna Beberide 2017 (Red Wine)



Bodegas y Vinedos Luna Beberide is a family-owned winery was founded in 1987. It is currently run by the second generation, namely Alejandro Luna. They focus on producing the healthy vineyards and quality wine based on the local Godello and Mencía grape varieties. They farm over 70 hectares of vines on south facing slopes composed of in calcareous clay and decomposed slate. They use organic winegrowing methods and native yeasts for fermentation.

Winemaking starts with all grapes being hand harvested into 18 kilo boxes. Careful cluster sorting, eliminating unsound bunches continues the push toward quality. All varieties are fermented separately with native yeasts prior to aging in oak barrels.

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| Appellation | Bierzo D.O. |
| Grapes | 100% Mencía, from low-yielding, 60-year-old, estate grown vines |
| Altitude / Soil | 750-800 meters / decomposed slate and lime-rich clay |
| Farming Methods | Practicing Organic |
| Harvest | Hand harvested into small boxes |
| Production | Destemmed grapes were fermented with native microbes in stainless steel tanks |
| Aging | Aged for 12 months in new and second fill French oak barrels |
| UPC / SCC / Pack | 8-437002-954338 / 8-437002-954352 / 12 |

Reviews:

“The Finca la Cuesta bottling of Mencía from Luna Beberide is produced from decidedly older vines, as these vineyards are sixty years of age and their soils, though still based on clay and limestone, also include plenty of slate. This wine is aged for ten months in older, neutral French oak prior to bottling. The 2017 version is excellent on both the nose and palate, reflecting the more powerful personality of the vintage in its aromatic constellation of cassis, black raspberry, espresso, woodsmoke, graphite, a complex foundation of soil and a topnote of anise. On the palate the wine is deep, full-bodied, focused and nicely plush on the attack, with a fine core and soil signature, ripe, moderately chewy tannins and fine length and grip on the complex finish. The lower acids of the vintage here are apparent in comparison to the 2018 Mencía, but the balance is still impeccable and this wine is going to age beautifully. It is certainly approachable today and quite easy to drink, but another layer of complexity is bound to emerge with some bottle age. 2020-2050.” **92 points** *View from the Cellar*; Issue # 85 - January/February 2020

“Deep ruby. Intense blackberry, cherry pit and licorice aromas are enlivened by a suggestion of smoky minerals. Juicy and focused on the palate, offering chewy dark berry and bitter cherry flavors that open up and become sweeter with air. Shows very good depth as well as energy and finishes sappy and long, with building florality and fine-grained tannins that sneak in late. (Aged for a year in 50% new and 50% used French oak barrels.) Drink 2019-2024” **91 points** *Vinous Media*; “Spain’s Northern Regions Keep it Cool” – March 2019

“I had two vintages to taste of the Mencía cuvée that used to be called Finca La Cuesta but has been renamed as the 2017 Finca Luna Beberide. Tasting it side by side with the 2016, you could notice the differences of both vintages, where the wines from 2017 have more color and higher ripeness. This is also more primary and a little grapey. 50,000 bottles. Drink Date 2019-2022” **90 points** *The Wine Advocate*; Issue #241 – February 2019

